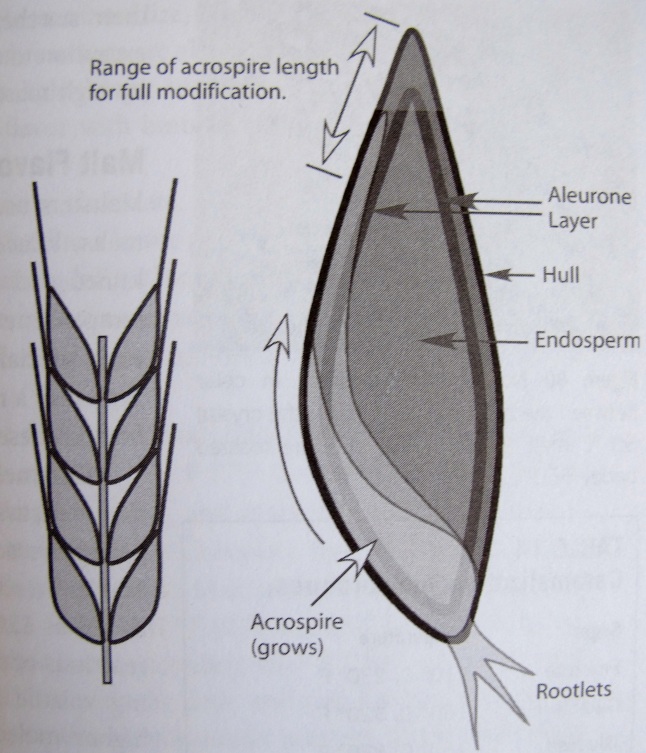
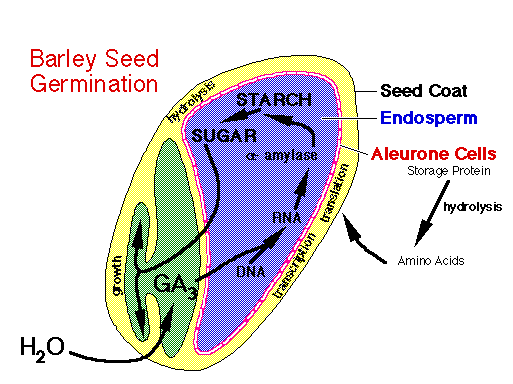
**Lecture: Malting**

**Date: February 11th**

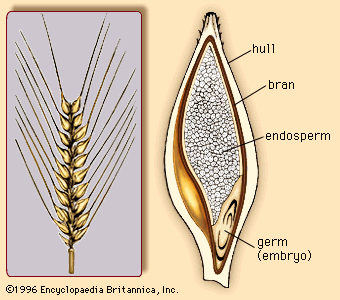
2 Row vs. 6 Row Barley



Modification

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Modification – Cont.





Germ

Endosperm



**Green Malt: Rootlets formed, Fully Modified**

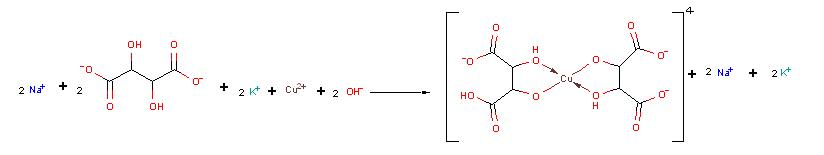
**Malt Before Steeping**

**Malt After Steeping  
-Rootlets beginning to form**

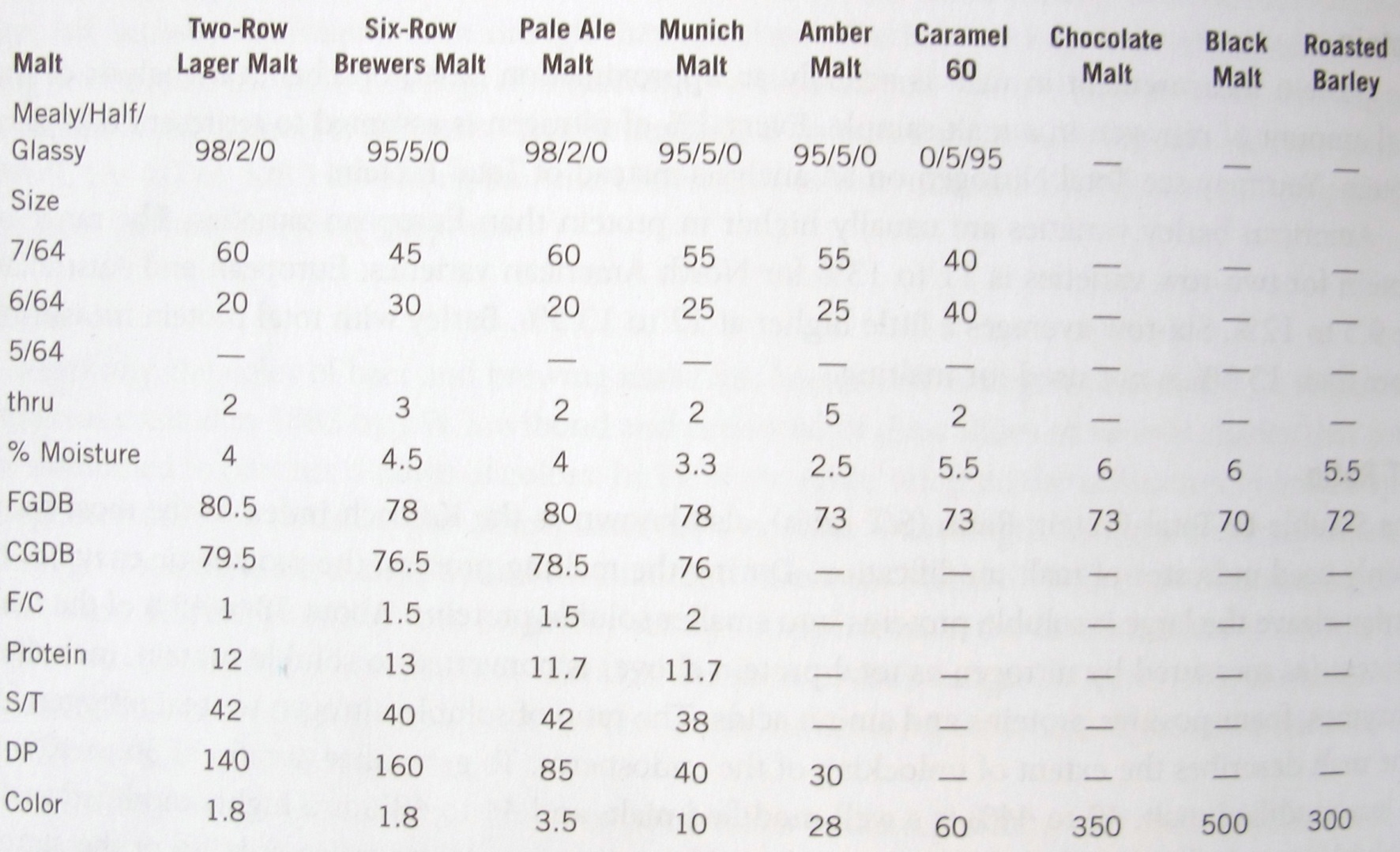


Lintner: (Wikipedia)

A malt has a diastatic power of 100 °L if 0.1cc of a clear 5% infusion of the malt, acting on 100cc of a 2% starch solution at 20°C for one hour, produces sufficient reducing sugars to reduce completely 5cc of Fehling's solution.



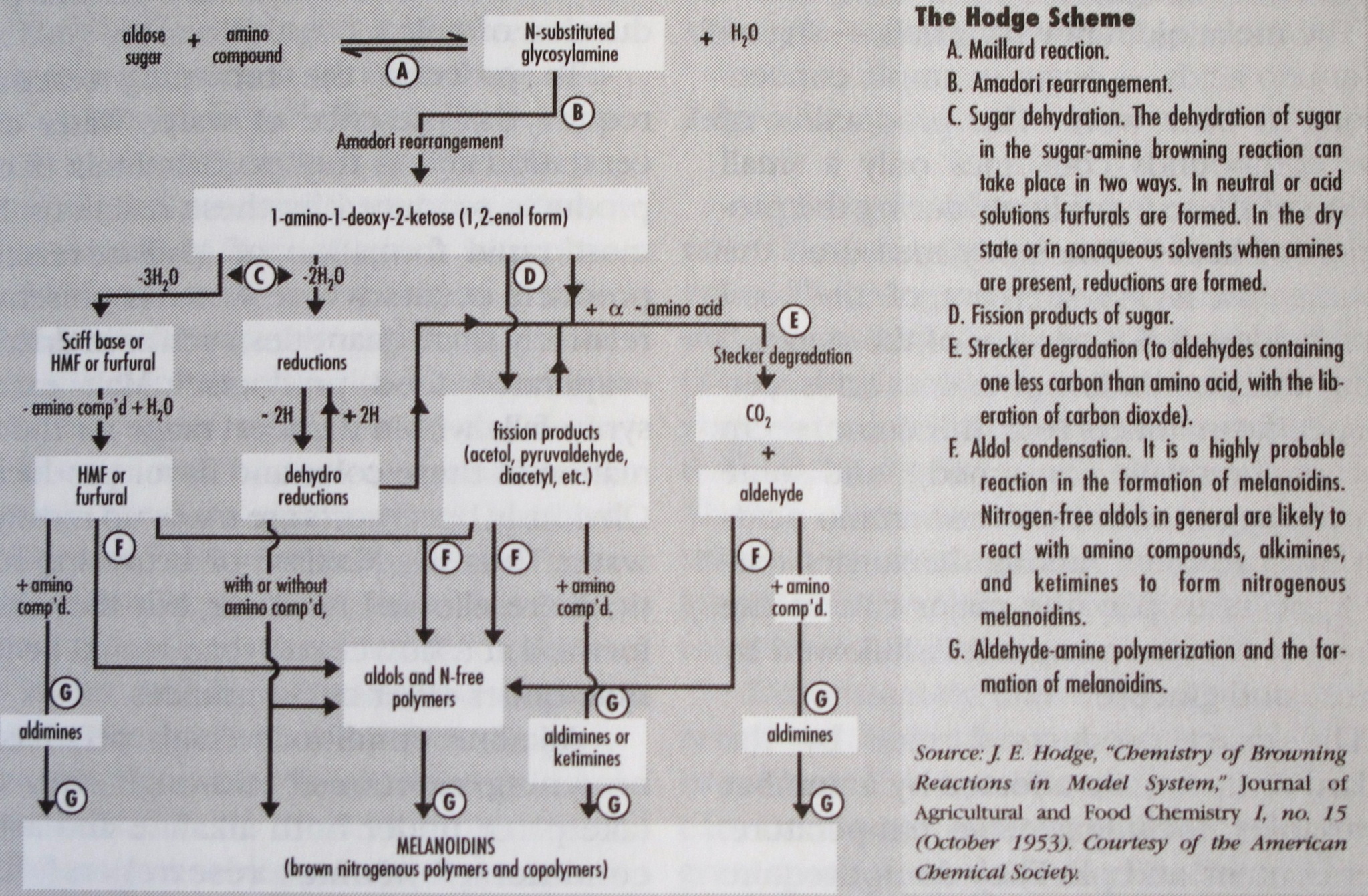
Fehling’s Solution



**Example of a Malt Analysis**

Chemistry of Flavors

Mechanism for Melanoidin Formations from Maillard Reactions

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